

# Michigan Sauce (Serve over Hot Dogs)

*My nephew wrote this one down for me. – Chris*

1 medium onion chopped  
2 Tbsp butter  
2 Tbsp vinegar  
2 Tbsp brown sugar  
4 Tbsp lemon juice  
 $\frac{1}{2}$  Tbsp prepared mustard  
3 Tbsp Worcestershire sauce  
1 cup ketchup  
 $\frac{1}{2}$  lb hamburger  
salt and pepper to taste

Cook onions until soft. Add other ingredients with exception of hamburger. Sauté hamburger in pan separate. Combine with sauce. Simmer about half an hour. Makes 1 pint of sauce. Serve over Hot Dogs.